

FONDÉ EN 1868



CHAMPAGNE
CANARD-DUCHÊNE
FRANCE

Brut Rosé



Born of Léonie Duchêne and Victor Canard's storied romance, Canard-Duchêne is the only champagne house to declare freedom as a state of mind. Nestled in the heart of the Montagne de Reims region, the house draws inspiration from nature, and celebrates it in each of its cuvées.

REFINED AND ELEGANT, THE CUVÉE BRUT ROSÉ IS THE PERFECT ADDITION TO YOUR EVENING APERITIF OR SOIRÉE.

Nose: Intense aromas of fresh fruits, predominantly strawberry and raspberry.

Eye: Slightly rosy hue, beautiful pearl finish, with fine bubbles.

Palate: Notes of red fruit and subtle spicy aromas.

PAIRING NOTES

Grilled white meat.

Finely sliced Serrano ham.

30% Pinot Noir

40% Pinot Meunier

30% Chardonnay

Sugar content (grams/liter): 9

Reserve wines: 10% Pinot Noir maceration

Certified Vegan

*A word from our Cellar Master,
Laurent Fédou:*

*"Delicate, feminine and summery,
Brut Rosé has a decisively
elegant style."*

Available in 37.5cl half bottles, 75cl bottles and 150cl magnums.

